

WEDDING MENU



HOT APPETIZERS

(NOT INCLUDED IN OUR WEDDING PACKAGE. ALL APPETIZERS SOLD SEPARATELY)

- RISOTTO CAKES WITH BRAISED BEEF AND SAUTÉED GREENS
- BEEF SKEWERS
- MINI BEEF WELLINGTON
- SWEET BABY RAY'S BBQ OR BOURBON MEATBALLS
- CHICKEN SATAY SKEWERS
- SRIRACHA CHICKEN MEATBALLS
- SAUSAGE STUFFED MUSHROOMS
- BACON WRAPPED SCALLOPS
- PETITE CRAB CAKES
- ARTICHOKE BEIGNETS
- CRISPY ASIAGO ASPARAGUS
- STUFFED BABY RED POTATOES
- VEGETABLE SPRING ROLLS
- SPANAKOPITA
- ARTICHOKE DIP WITH PITA CHIPS
SERVES 50 GUESTS
- BUFFALO CHICKEN DIP WITH PITA CHIPS
SERVES 50 GUESTS
- SMOKED CRAB DIP WITH CRACKERS
SERVES 50 GUESTS

COLD BITES

- TRUFFLE DEVILED EGGS (SERVES 24)
- BRUSCHETTA CAPRESE
- VEGETABLE CRUDITÉ SHOOTERS
- FRUIT SKEWERS
- TOMATO, BASIL & MOZZARELLA SKEWERS
- RASPBERRY & BRIE TARTS
- ANTIPASTO SKEWER
- PROSCIUTTO WRAPPED MELON
- BEEF AND BLEU CROSTINI
- BLACKENED SHRIMP SHOOTERS
- SMOKED SALMON CUCUMBER ROUNDS
- SHRIMP COCKTAIL
- PATAGONIA SCALLOP CEVICHE
- SEARED AHI TUNA SLICE

APPETIZER DISPLAY MINIMUM OF 24 SERVINGS

- MEDITERRANEAN MEZZE DISPLAY
- VEGETABLE DISPLAY WITH RANCH
- FRESH FRUIT DISPLAY WITH A SWEET YOGURT DIP
- GOURMET CHEESE DISPLAY WITH CRACKERS
- CHARCUTERIE BOARD

SIDE SALADS

HOUSE SALAD

MIXED GREENS WITH TOMATO, CUCUMBER, AND CARROTS WITH HOUSE DRESSING

CAESAR SALAD

*SEASONAL SALADS AVAILABLE FOR ADDITIONAL CHARGE.

CHICKEN

CHICKEN PARMESAN

DINNER CRISPY BREADED CHICKEN TOPPED WITH A PARMESAN AND PROVOLONE CHEESE BLEND. SERVED WITH MARINARA.

HERBED ENCRUSTED CHICKEN

PANKO ENCRUSTED CHICKEN BREAST WITH FRESH HERBS AND BROWN BUTTER CAPER SAUCE

CHICKEN MANCHEGO

FRENCHED CHICKEN BREAST SAUTÉED AND SERVED WITH A CRANBERRY AND MANCHEGO CREAM SAUCE

BUFFALO CHICKEN

GRILLED CHICKEN BREAST WITH CREAMY BUFFALO SAUCE AND PICKLE RELISH

GARLIC KALE CHICKEN

SEARED CHICKEN AND SAUTÉED KALE IN A GARLIC CREAM SAUCE

BROWN SUGAR CHICKEN

MAPLE BROWN SUGAR RUBBED CHICKEN WITH PEACH PUREE AND HOT HONEY

BUTTER CHICKEN

MASALA-SPICED GRILLED CHICKEN BREAST SERVED IN A BUTTERY TOMATO SAUCE

BEEF & LAMB

FLAT IRON STEAK*

A MARINATED FLAT IRON STEAK GRILLED AND TOPPED WITH CHIMICHURRI SAUCE

BEEF SHORT RIBS

SLOW BRAISED BEEF SHORT RIBS WITH A CHOICE OF A BLACKBERRY ZINFANDEL SAUCE OR A ROSEMARY MUSHROOM DEMI-GLACE

BEEF FILET*

BEEF TENDERLOIN PREPARED AS ROASTED SLICED MEDALLIONS WITH A RED WINE AU JUS OR GRILLED STEAKS WITH A PEPPERCORN DEMI-GLACE

RUSTIC BEEF POT ROAST

SLOW COOKED BEEF ROAST WITH HERBS AND RUSTIC VEGETABLES

ROASTED LEG OF LAMB*

BONELESS LEG OF LAMB RUBBED WITH CILANTRO AND GARLIC AND SERVED WITH AN ADOBO GRAVY

LAMB STEW

LAMB, POTATOES, TOMATOES, AND ROOT VEGETABLES IN A SPICED BROTH WITH RAISINS AND APRICOTS

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS.

SEAFOOD

POACHED COD
COD LOIN POACHED IN WHITE WINE, OLIVE OIL, LEMON, AND FRESH DILL

BAKED ATLANTIC SALMON
ATLANTIC SALMON FILLET FINISHED WITH CITRUS BUTTER

SHOYU SALMON WITH BLACKBERRIES
SEARED SALMON FILLET IN A SOY AND HONEY REDUCTION WITH PICKLED ONION AND BLACKBERRIES

PORK

HERB CRUSTED PORK LOIN
ROASTED PORK LOIN SEASONED WITH FRESH HERBS AND SERVED WITH DIJON CREAM

ROASTED PORK TENDERLOIN
ROASTED PORK TENDERLOIN WITH APPLE AND ONION CARAMEL SAUCE

GRILLED PORK TENDERLOIN
GRILLED PORK TENDERLOIN WITH CHERRY CHIPOTLE BARBECUE SAUCE

SESAME GINGER PORK LOIN
FIVE SPICE RUBBED PORK LOIN WITH SESAME GINGER SLAW

VEGETARIAN

CHICKPEA POTATO AND CAULIFLOWER MASALA
WHOLE CHICKPEAS, IDAHO POTATOES, AND CAULIFLOWER FLORETS COOKED IN AN AROMATIC GRAVY

QUATTRO FORMAGGIO LASAGNA
LASAGNA NOODLES LAYERED WITH A BLEND OF FOUR ITALIAN CHEESES, SPINACH, AND MARINARA

SPICY BRAISED TOFU
EXTRA FIRM TOFU BRAISED IN A SPICY TOMATO BROTH AND SERVED WITH BOK CHOY

THAI COCONUT CURRY PANEER
PANEER CHEESE AND VEGETABLES SERVED IN A LEMONGRASS INFUSED THAI COCONUT CURRY

ARTICHOKE GNOCCHI GRATIN
ARTICHOKEs, SPINACH, AND POTATO DUMPLINGS BAKED GOLDEN BROWN WITH PARMESAN CREAM SAUCE

BARBECUE JACKFRUIT AND POLENTA
JALAPENO CHEDDAR POLENTA CAKES TOPPED WITH BARBECUE JACKFRUIT

MUSHROOM RAVIOLI
MUSHROOM RAVIOLI WITH SAUTEED MUSHROOMS AND WILTED SPINACH

SIDES

- HERB AND GARLIC ROASTED RED POTATOES
- WHIPPED POTATOES (BUTTERMILK OR GARLIC)
- LOADED YUKON POTATO MASH
- POTATO GRATIN
- MACARONI AND CHEESE
- BASMATI RICE PILAF
- HEIRLOOM FORBIDDEN RICE WITH ALMONDS
- ROASTED SQUASH MEDLEY
- SOUTHERN STYLE GREEN BEANS
- HONEY GLAZED CARROTS
- BUTTERED SWEET CORN
- ROASTED ASPARAGUS
- CARAMELIZED BRUSSEL SPROUTS WITH ONION & BACON
- STEAMED HARICOT VERT